#### Warm Homes vs. Warm Clothes

BY ANNE RITTENHOUSE.

When women lived in stone houses, unheated except by braziers and fagets heaped on the floor, they had to wear warm clothes. They died young enough in those days, for forty years was a good old age for the average man, but they would have died in infancy if they had clothed themselves in our manner. We live in superheated houses, shop in overheated stores, sit in hot-air theaters and choose our clothes accordingly.

This season the dressmakers offer us medieval clothes of the kind that went well with unheated stone houses, the kind of clothes that were worn in the beginning of the nine-teenth century here in America, when foot warmers were the only means of obtaining comfort in churches and theaters. Now the question is whether we will reduce the super-heated atmosphere of are inomes and heated atmosphere of our homes and wear the new clothes or turn on the heat and continue to be draped in chiffon and crape. It's a pretty ques-tion.

The doctors do not see but one side The doctors do not see but one side of it. Warm clothes and fresh air prolong the race, is what they say, but few women agree with them. They are used to a house temperature of seventy, and if they wear medieval velvet and fur gowns in such temperature they are liable to explode.

such temperature they are liable to explode.

The wearing of colorful velvet banded with fur, of Chinese brocade lined with fur, of crepe de chine and white rabbit, is an alluring fashion. There is something sumptuous about such clothes. They go well with the incoming fashion for large women, for it is pleasantly rumored that the ell and skeleton are to give way to creek and medieval figures. If this is so, colored velvet and the other mass of medieval fashions presented to us will have worked a revolution in the fashion for female figures.

Jade green, church purple and heliotrope are among the colors that are chosen for these room robes, and most of them look like dinner gowns. The sketch shows one of pale rose velvet edged with a collar of white fur that reaches the proportions of a short shoulder cape. Wide armholes, which were never intended for sleeves, are also banded with fur. There is drapery about the hips which hangs in long points to the instep.

No woman need keep this frock for the pleasure of her family. It is sufficiently dignified to be seen by guests. Therefore it caters to economy. (Copyright, 1922.)



ONE OF THE NEW MOYEN AGE
TEA GOWNS OF ROSE-COLORED
VELVET WITH A BROAD COLLAR
OF WHITE FUR. THE EDGE OF
THE LARGE ARMHOLES IS FINISHED WITH FUR. THE GOWN
DRAPES ACROSS THE HIPS AND
FASTENS AT ONE SIDE WITH A
BUTTON OF FUR.

The Trip to Toyland.

It is the inslienable right of the
very small child to make an enchanted trip each year to the land of
Santa Claus, which lies near the
arctic circle of practically every
large department store in the coun-

#### PERSONAL HEALTH SERVICE

BY WILLIAM BRADY, M. D., Noted Physician and Author.

#### Sweet Spirit of Niter.

Before we uncock this medicine I wish to have it distinctly understood that, notwithstanding the most solemn assurance of any practical nurse or the word of your aunt or grandmother. I don't believe or intimate that sweet spirit of niter will cure anything, although I think it is a fine thing to have in the medicine cup-board, if for no other reason, because it will help to prevent doping the children when they're ailing.

• For Satan finds some mischief still For idle hands to do.

spirit of miser side in greeries and general stores is only the spirit and of no medicinal value.

Sweet spirit of niter is sedative or soothing to the excited nervous system in feverish states and soothing to the excited circulation. It tends to lower blood pressure and diminish congestion or inflammation. It increases the flow of urine and favors gentle perspiration. It practically never does any harm when used as a household remedy. It is an excellent medicine to give a child who is feverish with any acute illness, especially when the urine is concentrated and high colored, as in acute coryza or acute sore throat or acute bronchitts.

It has a gentle, harmless, calmative illness, especially that a gentle, harmless, calmative amounts of lead and cause poisoning in time, and of preservations of the opening and the water flowing through lead pipe may become contaminated with minute amounts of lead and cause poisoning in time, and of preservations of the opening in time, and of preservations of the opening the charm of the occasion by not into the cases.

Water Through Lead Pipes.

Is there any risk of lead poisoning the threads of the pipes are smeared with white lead before they are joined? How about the use of cistern water flow about the use of lead on the threads of the pipe would scarcely from this wonderful land of toys threads of the pipe would scarcely contaminate with minute amounts of lead and cause poisoning threads of the opening the charm of the occasion by not an excellent the use of cistern water flowing in portable swings.

Many mothers and children go home from this wonderful land of toys threads of the pipe way become contaminated with minute amounts of lead and cause poisoning the charm of the occasion by not an excellent the second proposed the pipe way become contaminated with minute amounts of lead and cause poisoning the charm of the occasion by not an excellent the second proposed the pipe way become contaminated with minute amounts of lead and cause poisoning the cheat of the pipe way a

acute sore throat or acute bronchitis. It has a gentle, harmless, calmative influence on the nervous excitement generally present in such illnesses.

Of course, it must be a fresh preparation, not an old one that has stood long in the bottle and lost most or all of its ethyl nitrite.

For a young child a teaspoonful every hour of a solution of one teaspoonful of sweet spirit of niter in a half tumblerful of water is the right dosage. Adults should take from half to one teaspoonful of the pure sweet

spirit of niter, in cold water, every nour or two. It can't do any harm, Ethyl nitrite smells like apples and wine, and if your sweet spirit of niter doesn't smell of apples and wine there is no niter there, only the alcohol and water.

#### QUESTIONS AND ANSWERS. The Cure of Cancer.

Do you believe cancer can be cured by such methods as X-ray, radium, the Abrams method, or anything else besides operation? Is it true that X-ray often causes dreadful burns?— Miss C. R. F.

For idle hands to do.

as that wonderfully prolific author, lbid, wrote.

Sweet spirit of niter is a mixture of spirit (alcohol), water and ethyl nitrite, and it is on ethyl's shoulders that most of the responsibility for the medicinal effect rests. Ethyl nitrite is a very volatile, flighty thing and will soon get away if the cork is not very tight. Indeed, much of the sweet spirit of niter sold in groceries and general stores is only the spirit and of no medicinal value.

Miss C. R. F.

Answer—Yes, cancer of the skin or surface is often cured by X-ray treatment alone. In the early days of the X-ray, before the accurate measurement of dosage had been discovered, burns sometimes occurred, but this is a very remote danger of a physician. As a rule, X-ray or radium treatment is of value in the prevention of recurrence after surgical removal of cancer, and sometimes in treatment of inoperable cases.

By Thornton

## **BEDTIME STORIES**

#### Unc' Billy Has a Hard Fall.



HE HUNTER PICKED UP UNC BILLY BY THE TAIL AND HELD

the tree, but the branches were thick and not once did they get a glimpse of Unc' Billy Possum. Had they been able to see him, they probably would have shot him. Finally it was decided that one of them should climb that tree. It wasn't a hard tree to climb. Unc' Billy could hear that hunter scrambling up and drawing nearer and nearer. He crept out as far as he could on a branch and clung there.

Now, this is just what that hunter had expected and so as he climbed he carefully looked over each branch as he came to it. When he reached the branch on which Unc' Billy was he saw him at once. But it was dark and he couldn't see clearly. He still supposed that Unc' Billy was Bobby Coon.

"Here he is!" yelled the hunter.
"He isn't a very big fellow, so I'll shake him off and we'll let the dog kill him."

So the hunters down below gathered in a circle, with the dog in their midst, More frequently than you would dream
Things are not really what they seem.

The hunters at the foot of the pine tree in which Unc' Billy Possum was hiding were excited, quite as much excited as the dog who had driven that branch. Unc' Billy had backed so far out on it that there wasn't much to hold on to. It was a terrible situation. In front of him was that hunter in the tree and down below that the one they were those other hunters and that the one they were hunting must be having a terrible time. They were sure that it was Bobby Coon who was up in that tree, for it was Bobby they had come out to hunt.

They kept flashing a light up in They kept flashing a light up in that tree, for it was Bobby they had come out to hunt.

They kept flashing a light up in the tree and down, down, down, down, down, down, down, down down, down, down, down down with a dreadful thump. Unc' Billy lay still. The dog rushed forward and grabbed him by the loose skin on the back of his neck and shook him. Then one of the hunters grabbed the dog and pulled him away. You see, Unc' Billy hadn't moved.

"He's dead!" cried one of the hunters. "That fall must have killed him and the hunter in the tree began to

"He's dead!" cried one of the hunt-ers. "That fall must have killed him. He isn't a Coon at all; he's a Pos-sume, as sure as I live!"

The hunter picked up Une Pure The hunter picked up Unc' Billy by the tail and held him up, while the other hunters gathered around to look at him. They were in great glee, were those hunters as they looked at Unc' Billy hanging there, lifeless. At once they began to make plans for a Possum dinner. Then they sent the dog on to hunt for Bobby Coon, and they followed, one of them carrying poor Unc' Billy by the tail. They thought he was dead. But he wasn't.

Menu for a Day. BREAKFAST. Spiced Baked Prunes
Rice with Cream
Crisped Bacon
Coffee LUNCHEON.

Veal and Sausage Loaf Pancakes with Sirup Tea DINNER. Barley and Vegetable Soup
Beel a la Mode
Carrots with Peas
Baked Stuffed Potatoes
Cranberry Sauce
Callery
Salted Nuts
Chocolete Marshmallow Layer

Coffee

Distory of Pour Rame. BY PHILIP FRANCIS NOWLAN

HURLEY VARIATIONS-Harley, Herlihy, Flood Torrens.

RACIAL ORIGIN-Irish. SOURCE-A given name.

Here is a group of family names which almost anybody might easily take for English. The only one which really sounds as though it were Irish does, indeed, care little for said career, is Herlihy. Yet they are English only n the sense that they are anglicized spellings and derivations of a very old Irish clan name. Not even Flood deserves to be classified as English, though it is distinctly an English word. Though there are some modern families named Flood which are English, the name itself traces back inevitably to Irish sources. Flood is not to be found in the cld English records as a surname with sufficient frequency to have occurred other than by accident of importation from Erin.

The Irish clan name is "O'h-Urthuile," and was formed from a given name in combination with the "O" (more anciently "La") which signifies "the descendants of" or "the followers of." The "h" sound is inserted in this case only as a means of keeping the prefixed and the initial vowels from slurring into each other. The given name itself is "Urthuile," and has a meaning of "recent flood." If it is remembered that in he Irish pronunciation the "th" is silent, it is not hard to see how "Oh-Ur(th)uile" developed into "O'Hurley" and "O'Harley." Herlihy is simply an attempt to preserve a separate pronunciation the sylold Irish clan name. Not even Flood preserve a separate pronunciation of the vowel elements in which the syllables have become twisted around, a thing that is common in nearly al languages. Flood and Torrens (tor rent) are merely translation.

#### Your Home and You

BY HELEN KENDALL.

large department store in the coun-Personally I make that trip each Christmas week myself, just to



Answer—The use of lead on the threads of the pipe would scarcely contaminate the water, but water flowing through lead pipe may become contaminated with minute amounts of lead and cause poisoning if used for drinking, not if used only for washing.

The Home Work Hound.

Many mothers and children go nome from this wonderful land of toys tired and cross and disfilusioned. They haven't learned the great secret of stopping in time, and of preserving the charm of the occasion by not overdoing it. The children who enter with a thrill at the expectation of seeing Sants. Claus and of watching his companies of soldiers, his airplanes, his procession of nodding of seeing Santa Claus and of watching his companies of soldiers, his airplanes, his procession of nodding Mother Goose characters, and so on, are allowed to stay so long that the event develops into a contest to see whether or not one little boy can oust another little boy from the rocking horse. Tears, angry shrieks, tired obstinacy and very often hunger turn the joy into disappointment.

It is the wise mother, I think, who follows a few simple rules for this Christmas visit. First of all, go early in the day before the toy department is crowded with excited children and the clerks begin to get distracted with the hubbub. Stay just long enough to let your little fellow get a wonderful, dazed, members of the glamour for him and avoid the weariness of satiation. Just before you take him away buy him some that amuses him and then, while he is happy over it, spirit him gently away from the department. The three-quarters of an hour will seem a long time to him, yet neither you nor he will be worn out.

Then go straight home. Don't try to shop for yourself or do any other trained family will become very, very voungster in the Christmas mood by away from the department. The three-quarters of an hour will seem a long time to him, yet neither you nor he will be worn out.

Then go straight home. Don't try to shop for yourself or do any other trained family will become very, very tired of fricassee chicken once a week for a long time, and roast chicken that is usually all.

Now, as a matter of fact, the best trained family will become very, very tired of fricassee chicken once a week for a long time, and roast chicken that is usually all.

The way you select should depend on the age of the chicken. If you have an old fowl, then you have not so much variety. But it is a mistake to think that a fricassee is the only dish you can make of an old fowl.

#### The Housewife's Idea Box

Homemade Cookies as a Gift. Writed chicken may be prepared in two ways. One is simply to fry the boiled segments of chicken in chicken fat or butter or lard until brown and crusty. The other is to dip the segments into batter and then fry them. Chicken removed from the bones may be served with macaroni and mushrooms mounded in the center of the platter, the chicken with a thin gravy: arranged around it.

A curry of rice also gives distinction to stewed or fricasseed chicken and is not difficult to make. And there is creamed chicken—the cooked chicken placed, in big pieces, in a cream sauce to which minced parsley and possibly mushrooms have been added.

If you wish to make some of your omemade cookies as a gift, use the cover of a tin box in which you will pack them for cutting the dough. The cookies shrink a bit in the baking, thus making them fit the box easily. If you decorate the box in some way, either by enameling or covering it, you will have a gift that most people will appreciate.

THE HOUSEWIFE.

pointer by enameling or covering it, you will have a gift that most people will appreciate.

THE HOUSEWIFE.

(Copyright, 1922.)

Defensive Tactics.

The Accused There's the lawyer we stuck up. It's all up wit' us. He's goin' to testify against us.

His Accomplice—Not this time he won't. I've hired him to defend us.

Frize Boughnuts.

Beat three eggs until light and add one and a half cupriles of sugar; beat again; sift one level teaspoonful of sour cream; add to the sugar and eggs; then add one teaspoonful of salt, one of cinnamon and half a grated nutmeg. Mix with sufficient flour to make a soft dough, roll about half an inch thick, cut out, and fry in hot lard. It is a good plan to have the dough cut out all ready to fry before heating the lard.

## The Diary of a Professional Movie Fan

THE EVENING STAR, WASHINGTON, D. C., TUESDAY, DECEMBER 19, 1922.

BY GLADYS HALL.

Fellow Fans, We Are Outdone!

Last Saturday I sallied forth to have luncheon with Naomi Childers (Reed)
—I add the Reed because she always does—and not parenthetically, either. She is one of the star-women who believe that matrimony is not a failure or a hindrance to a great career; who does, indeed, care little for said career, does, indeed, care little for said career, while said career, who does, indeed, care little for said career, all during the luncheon the beautiful Naomi and the beautiful Alice, for they are beautiful, both of them, talked about bables and nursemalds and "What is she eating now?" or "How many teeth has he?" or "She has your eyes, Alice," or "He has your smile, Naomi," and so on ad infantem!

It was rather lovely lieve that matrimony is not a failure



"Just Hats"

By Vyvyan

Christmas Suggestion.

fantem!

It was rather lovely.

And most extraordinary.

They happened to notice me once during the infant dialogue, and told me that I looked rather aggrieved, and I patiently said that that was because they didn't talk at all the way I'd been brought up to believe stars should talk—"Well," said Naomi, "children are what makes life worth while. I'd like to have seven, wouldn't you, Alice?"

And Alice said. "Yes."

"If my ambitions fail," pursued Naomi, "what of it? I can have them—for him. I may never set the Hudson river afame, but what of that—he will.

"I didn't know what it was to live."

### Love Letters That Made History

BY JOSEPH KAYE.

Ariosto and Alessandra.

Men.

BY DUSTIN FARNUM.

Two Recipes. Have you ever tried pickled mack

erel? It is perfectly delicious; also

Prize Doughnuts.

my favorite dish of clam chewder. will write below the recipe for both:

Ariosto and Alessandra.

Ariosto was the great Italian poet of the sixteenth century. He was genius in the days when literary geniuses were few. Forced to live on the bounty of princes. Ariosto did not have a pleasant time during his career and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street of the shabbility by the powerful men with the street and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street and proved to the world the moral of "Put not your trust in princes." He was treated shabbily by the powerful men with the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the moral of the street and proved to the world the street neighbors near and strangers from

#### Things You'll Like FEED THE BRUTE to Make Favorite Recipes by Famous

Stunning Neglige Clasp.



A clasp like the one pictured will set off any neglige, however plain. Cooking Chicken.

The majority of American housewives each know but one or two
ways of preparing chicken for the
table. Perhaps chicken for the
table. Perhaps chicken fricassee,
perhaps stuffed and roasted chicken—
that is usually all.

Now, as a matter of fact, the best
trained family will become very, very
tired of fricassee chicken once a week
for a long time, and roast chicken
for a long time, and roast chicken
to think that a fricassee is the only
don the age of the chicken. If you
have an old fowl, then you have not
so much variety. But it is a mistake
to think that a fricassee is the only
dish you can make of an old fowl.
If you parboil an old chicken first
you can later fry or broil it to give
it a different navor.

Dumplings form another way of
variety with chicken. You can either
make the kind that are boiled with
the chicken fricassee.

A roast chicken can be given variety by means of the seasoning of
the stuffing. Chopped chestnuts or
oysters may be added to the bread
foundation, or celery or onion may
be mixed with it—all for the sake of
variety.

Fried chicken may be prepared in
two ways. One is simply to fry the
boiled segments of chicken in chicken
house of prepared in
two ways. One is simply to fry the
boiled segments of chicken in chicken
house of heavy cardoard. Dip
tinto to the neglige and make one
that will harmonize with it. Cut the
buckle out of heavy cardoard. Dip
tinto to heavy cardoard.
Treat likewise a spherical
wooden mold and a cylindrical one.
Join the buckle out of heavy cardoard.

The way you select should de Some friend may like one as a Christmas gift, especially if you know the

ADVERTISEMENT.

### and furnace fire we do not need, the bug now leaves his blood and vein and dad objects to mow and weed. WILHELMINA STITCH.



PARIS, December 5.-Dear Ursula The latest fad is scented candles on red kidney beans in boiling salted the dinner table. It really does help to give the conversation a poetic turn. PAMELA. (Copyright, 1922.)

Reading the Signs.

Wifey-Why are you so sure that young Peters is going to propose to our Lizzie? Hubby-Because now I've told him the same joke five times—and each time he's about ready to die laughing!

It is estimated that the area of first-class timber lands in Mexico is approximately 25,000,000 acres.

ADVERTISEMENT.

## Your faith in Kellogg's Bran can never be misplaced—IT IS ALL BRAN!

Kellogg's Bran. cooked and krumbled, will permanently relieve the most severe cases of constipation because it is ALL BRAN—not a good mixture that cannot possibly have sufficient natural corrective properties. Once constipation gets into your system you must fight it to the finish. Kellogg's Bran pancakes. They're great! Or, raisin bread or gems! Kellogg reples are printed on each package.

For health's sake, get the whole family catting Kellogg's Bran just as quickly as possible, because it is ALL BRAN and it will make over the health of every big and little member. Your physiciag will recommend Kellogg's Bran because it is positive and because it is delicious and comes to you as a highly palatable, desirable food, as well as a corrective.

You will greatly enjoy Kellogg's Bran because its use is universal.

## LLUSTRATED BY Clair Robinson

Recently we had a "Listen, World" alk on hiring folks. Whom should an employer hire—the young, unin ambered person, or the older worker

an employer hire—the young, unincumbered person, or the older worker with dependents? Which one is more reliable more efficient? Which one is he be "bette more efficient?" Which one is he be "bette more efficient? Which one is he be "bette with dependents is a comment that will find its echo in many a worker's home:

"Experience is the most expensive and best teacher. Expensive commodities, on the average, are generally of better quality. The man or woman than the average on account of dependents is. I believe, of greater value than those who have only themselves to support. At all events that the vareage on account of dependents is. I believe, of greater value than those who have only themselves to support. At all events the vareage on account of dependents is. I believe, of greater value than those who have only themselves to support. At all events the vareage on account of dependents is. I believe, of greater value than those who have only themselves to support. At all events the value than those who have only themselves to support. At all events the value that have a rate of the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is also true the bone and are always hoping to advance by service. It is always to the bone and the first open to induite the bone and the first open to induite the bone and the first open to t



## Eatmor

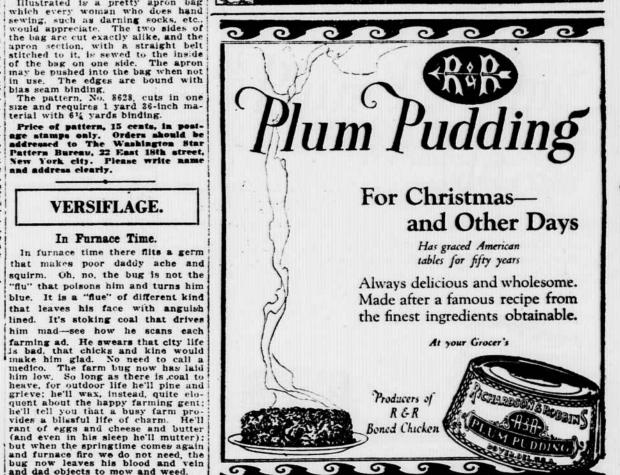
## **DELICIOUS CRANBERRY JELLY**

You can make 10 tumblers of jelly with 2½ pounds of sugar and 8 pounds of Cranberries! Try this recipe:

Cook until soft the desired quantity of cranberries with 11/2 pints of water for each two quarts of berries. Strain the juice through a jelly bag. Measure the juice and heat it to the boiling point. Add one cup of sugar for every two cups of juice: stir until the sugar is dissolved; boil briskly for five minutes: skim, and pour into glass tumblers, porcelain or crockery molds.

The most economical of fruits. Prudent housewives will secure cranberries now.

## Cranberries





# They All Like Meadow Gold Butter

Wherever goodness and purity in foods are appreciated you will find Meadow Gold butter. For discriminating adults or hungry children nothing can match it. You wil find it in good restaurants and among the most careful of your friends—because Meadow Gold butter is always good, delicious and savory. For over 23 years Meadow Gold butter has been of uniformly high quality.

That is why Meadow Gold butter is the first choice of careful housewives. They know that butter can make or mar a meal and they take no chances when they buy Meadow Gold. Churned fresh every day from richest cream, thoroughly pasteurized. Triple wrapped and sealed at the creamery to protect its goodness and flavor. Sold only in yellow cartons. When you want to be sure of good butter, ask for Meadow Gold.

BEATRICE CREAMERY CO. 308-10th St., N.W. Washington, D. C.